

Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name BELLA ROMA	Telephone Number Est 812-725-9495 Own 718-541-9408	Date of Inspection 10/29/2020	ID#
Address 134 E. MARKET STREET, NEW ALBANY IN 47150			
Owner MICHEL NASSEEM	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up 11/12/2020	Released 10/29/2020
Owner's Address 230 PEARL STREET NEW ALBANY, IN 47150-		Menu Type 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
Person in Charge MICHEL NASSEEM			
Responsible Person's Email MICHELLENASSEEM65@YAHOO.COM			
Certified Food Handler			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
204	X			Observed severe flooding/leaks occurring in basement. Water has breached walk-in cooler. All items from walk-in cooler must be moved to kitchen storage. Owner has agreed to speak with building owner to create an abatement plan.	TODAY/2 WEEKS
118	X			Observed no certified food protection certificate available. Certificate must be for someone working at Bella Roma full-time and responsible for all staff training. Prior to follow-up inspection, all staff will retrain with certified food manager. FCHD will follow-up with staff individually to ensure that they have been properly trained.	2 WEEKS
136	X			Observed uncovered employee drinks in kitchen.	RETRAIN STAFF
177	X			Observed raw meat stored over ready-to-eat foods.	CORRECTED/RETRAIN
191	X			Observed no date marking system in place. Anything over 24 hours requires a date, made in house has a maximum of 7 days.	TODAY/RETRAIN ST/
295	X			Observed bulk ice machine to be severely molded.	TODAY
343	X			Observed kitchen handsink impossible to use. Water is scalding hot and sink is clogged/slow to drain.	TODAY
415	X			Observed gnats at bar.	2 WEEKS
234		X		Observed ice scoop left in bulk ice bin.	TODAY/RETRAIN ST/
256		X		Observed thermometers missing from kitchen pasta cooler and salad area cooler.	2 WEEKS
297		X		Observed bar soda gun to be moldy.	CORRECTED
324		X		Observed kitchen toilet to be leaking from flange.	2 WEEKS
413		X		Observed alley and sidewalk doors being left open. The sliding wall in the dining room is the only door allowed to remain open. Install screens for other doors if wishing to keep open.	CORRECTED
411		X		Measured basement lighting at 0 FC. Must be 30 FC minimum.	2 WEEKS
422	X			Observed employee coat hung on dish rack.	TODAY/RETRAIN ST/
426		X		Observed unused or unnecessary items throughout kitchen and basement. All items should serve a purpose or should be removed. FCHS will question the validity of necessity on follow-up inspection. This includes random plates and flatware, utensils, furniture, equipment, etc.	2 WEEKS
433		X		Observed mop not properly hung to dry and mop bucket needing dumped.	TODAY/RETRAIN EM

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Summary of Violations C 9 NC 8 R 0

Received by (name and title printed): MICHEL NASSEEM	Inspected by (name and title printed): A.J. Ingram CHIEF FOOD SPECIALIST
Received by (signature):	Inspected by (signature): 
cc:	cc: